

SUPPLEMENTAL GUIDELINES FOR SELLING MEAT, POULTRY AND SEAFOOD IN THE FARMERS AREAS

- 1) All meat, poultry and seafood must be produced by the seller.
- 2) All meat, poultry and seafood products must arrive at the Market pre-packaged, priced by unit weight and total price for package, clearly labeled and sealed (vacuum packaging recommended) in non-resealable packages.
- 3) All meat, poultry and seafood must meet all state and federal inspection guidelines.
- 4) Sellers of meat and poultry must obtain and maintain in good standing a current North Carolina Department of Agriculture and Consumer Services (NCDA&CS), Poultry and Meat Handlers Registration as required by the North Carolina Compulsory Meat Inspection Law, General Statute 106-549.28. A copy of the current license must be maintained in the Market's Administrative office and in the sellers transport vehicle. Sellers may contact the NCDA & CS, Meat and Poultry Inspection Service at (919) 733-4136 to request the registration.
- 5) All meat, poultry and seafood must be transported, stored and displayed under active refrigeration in self-contained temperature controlled freezers or refrigeration units. No ice chests or ice! Refrigeration units must be clean, neat and mechanically sound in "like new" or "excellent" condition.
- 6) There can be no odor associated with your product, space or vehicle.
- 7) Meat, poultry or seafood products may not be disposed of in Market trash containers, including the trash compactor or any other container on the Market facility. All excess product must be removed from the Market.